



AN ISO 9001:2015 CERTIFIED

Estd. 1990



WORKING  
**TOWARDS**  
YOUR  
**FUTURE**

# **HOTEL MANAGEMENT & CULINARY INSTITUTE**

**21**  
Centers

**11** National  
& International Awards

**32428+**  
Success Stories

OUR CAMPUSES : PUNJAB | HP | CHANDIGARH | HARYANA | KARNATAKA | UP | UTTARAKHAND

## INTRODUCTION

NFCI - National Finishing and Culinary Institute, is a premier hotel management and culinary institute. This institution has been making endeavour in this direction since 1990. With more than 3 decades of commitment to excellence and innovation, NFCI offers a wide range of programs that cater to the diverse needs of students looking to pursue a career in the hospitality and culinary sector.

This institution's faculty, state-of-the-art facilities, and hands-on training approach ensure that our students receive a comprehensive education that prepares them for success in their chosen careers. NFCI provides the courses certified by **NSDC**, **NIOS**, **AHLEI** and have Pan India approved centres throughout the India.



## OPPORTUNITIES IN INDIA & ABROAD



The powerful and dynamic Hospitality industry plays a significant role in the service sector. It contributes majorly to the Indian economy. The career opportunities in Hospitality Industry are as vast as their existence. You can choose the hotel industry, Entrepreneurship, Catering Business, Airlines, Education Sector, Railway, Cruise Line, Hospital, Government sector jobs, Cloud kitchen etc., as your career options

If your dream is to fly abroad and settle there, NFCI is your right choice. 'A talented chef gets a warm welcome all over the globe.' Keeping this thing in mind, we train our students with complete professionalism and expertise so that they can set their benchmark outside India as well. Many of our NFCI students are successfully running their hotel and restaurant business in abroad.

## CO-CURRICULUM ACTIVITIES:-

NFCI is an institution famous for organizing plenty of activities that go a long way to enhance the student's skills and bring out their hidden talents and capabilities. Therefore, we are creating a well-groomed, completely well-developed individual ready to take on the world. So, do you want to be a leader in the modern hospitality industry?



CHEF'S AT FOOD FESTIVAL



NCC 2024



NCC 2025



ENVIRONMENT DAY



ANNUAL MEET 2024



BAISAKHI CELEBRATION



HOLI DISH PRESENTATION



LOHRI EVENT



REPUBLIC DAY

# PROFESSIONAL COURSES



## CIFP (AHLEI) + Commis Chef (NSDC) Dual Certification :-

The dual certification course offers a holistic understanding of the food production domain, encompassing major cuisines like Indian, Tandoor, Continental, Chinese, and Bakery. It provides insights into food safety regulations, equipping students with the necessary skills for the hospitality industry.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Punjab, Chandigarh, Haryana, UP, Karnataka, Uttarakhand

**Duration :-** One year and Six Months Industrial Training

## Diploma In Culinary Skills + Commis Chef (NSDC) Dual Certification :-

This course is designed to equip aspiring chefs with professional culinary expertise, focussing on Indian, Tandoor, Continental, Chinese, and Bakery cuisines. The program also includes a Commis Chef certification, ensuring graduates are job-ready for leading hotels, restaurants, and catering businesses.

**Eligibility :-** 12<sup>th</sup> (Matriculation)

**Available in :** Punjab, Chandigarh, Haryana, UP, Karnataka, Uttarakhand

**Duration :-** One year and Six Months Industrial Training

## Commis Chef (NSDC) :-

This comprehensive certification course is designed to provide a thorough exploration of the food production domain, covering diverse cuisines such as Indian, Tandoor, Continental, Chinese, and Bakery.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Punjab, Chandigarh, Haryana, HP, UP, Karnataka, Uttarakhand

**Duration :-** One year and Six Months Industrial Training

## Certificate in Cookery (NSDC) :-

This certification course provides a detailed overview of the food production domain, covering major cuisines and emphasizing food safety regulations. This program enhances both culinary and communication skills for success in the hospitality industry.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Himachal Pradesh

**Duration :-** One Year and Six Months Industrial Training

## Catering Management (NIOS) :-

This certificate course provides essential training in food production, kitchen operations and hospitality management. Ideal for aspiring chefs, restaurateurs, and catering professionals looking to enhance their expertise and industry knowledge.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Punjab

**Duration :-** One year and Six Months Industrial Training

## Front Office Operations (NIOS) :-

This course is tailored to equip you with the essential knowledge and skills needed for success in front office management. From handling customer interactions and addressing complaints to establishing an efficient workflow, participants will gain comprehensive expertise in front office operations.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Himachal Pradesh

**Duration :-** One year and Six Months Industrial Training



## Diploma in Hotel Management (NFCI)

This certificate course equips students with essential skills and knowledge for success in the hospitality industry. It encompasses various topics, including customer service, hospitality law, food and beverage management, housekeeping, and more, offering a comprehensive foundation for a thriving career in hospitality.

**Eligibility :-** 12<sup>th</sup>

**Available in :** Uttar Pradesh, Uttarakhand and Karnataka

**Duration :-** One Year and Six Months Industrial Training

## Pastry Bakery Commis Chef (NSDC)

This course is designed to empower individuals in creating a diverse array of desserts, ranging from cakes and tarts to mousses and chocolates. Participants will learn to skillfully work with various ingredients to craft unique flavors and textures, enabling them to excel in the art of dessert creation.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Punjab, Chandigarh, Haryana, UP, Karnataka, Uttarakhand

**Duration :-** One year and Six Months Industrial Training

## Guest Service Associate (NSDC) :-

This certificate course emphasizes delivering exceptional customer service in Hotel through Food and Beverage professional in a restaurant and banquet settings. Participants will acquire knowledge of menus, develop efficient order preparation skills, and cultivate a warm and approachable attitude, ensuring a well-rounded skill set for success in the hospitality industry.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Haryana, HP, UP, Karnataka, Uttarakhand

**Duration :-** One Year and Six Months Industrial Training

## Assistant Chef (NSDC)

This certificate course prepares individuals for cooking and maintaining the kitchen at the highest culinary standards, under the direction of experienced chefs. Participants also gain skills to assist Commi Chefs in food preparation and inventory management.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Punjab, Chandigarh, Haryana, HP, UP, Karnataka, Uttarakhand

**Duration :-** Six Months

## Food & Beverage Service Assistant (NSDC) :-

This certificate course emphasizes delivering exceptional customer service in Hotel through Food and Beverage professional in a restaurant and banquet settings. Participants will acquire knowledge of menus, develop efficient order preparation skills, and cultivate a warm and approachable attitude, ensuring a well-rounded skill set for success in the hospitality industry.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Haryana, HP, UP, Karnataka, Uttarakhand

**Duration :-** 4.5 Months

## Customer Service Representative (NSDC) :-

This certificate course trains individuals for the role of Meet and Greet Officers, who are responsible for welcoming visitors, providing information, offering directions, answering queries, and assisting visitors in finding what they need. The course ensures that participants acquire the skills to create a pleasant and welcoming experience for visitors.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Available in :** Punjab, Chandigarh, Haryana, HP, UP, Karnataka, Uttarakhand

**Duration :-** Three Months



## Certificate in Bakery (NSDC) :-

This certificate course is crafted to equip students with the knowledge and skills required to pursue a professional career in baking. It offers hands-on experience in various baking styles, ensuring participants gain practical expertise in the art and science of baking.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** Three Months

**Available in :** Punjab, Chandigarh, Haryana, UP, HP, Karnataka, Uttarakhand

## Certificate in Indian & Tandoor (NFCI) :-

This course centres on the exploration of traditional Indian cooking techniques, recipes, ingredients, and flavours. Participants will have the opportunity to master the art of creating delicious dishes using authentic Tandoor ovens, gaining hands-on experience in the rich and diverse world of Indian culinary traditions.

**Eligibility :-** 8<sup>th</sup>

**Available in :** Punjab, Chandigarh, Haryana, UP, Karnataka, Uttarakhand

**Duration :-** Three Months

## Housekeeping Assistant (N.S.D.C) :-

Is responsible for overseeing the daily operations of a housekeeping department. They provide guidance and direction to staff, ensure that all areas of the hotel are clean and well maintained, and monitor customer service standards.

**Eligibility :-** 10<sup>th</sup>

**Available in :** Haryana, HP, UP, Karnataka, Uttarakhand

**Duration :-** Three Months

**HYATT**

**Radisson**  
RADISSON HOTEL PHANAPOLIST PAUL NORTH

**RAMADA**  
BY WYNDHAM

**TAJ**

**Le MERIDIEN**

**GOLDEN TULIP**  
HOTELS • INNS • RESORTS

**Marriott**  
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Hitesh Chauhan  
Holiday Inn



Karan Kapoor  
The Leela



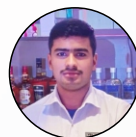
Pooja Maharaj  
The Clarks, Varanasi



Khusboo Bhardwaj  
The Clark



AARIF  
Radisson Blu



Abhishek Yadav  
Saya Ji Hotel Indoor



Rohit  
The Leela Palace



Rashid  
Sayaji Indore



Raj Modanwal  
Taj Varanasi



Harsh  
The Den, Bangalore



Kirnesh  
Holiday Inn, Jaipur



Mukesh  
Holiday Inn, Jaipur



Laxman Singh  
Lemone Tree Premier, Delhi



Adarsh Ranjan  
Taj, Varanasi



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MAQSUDAN

AMRITSAR

LUDHIANA

CHANDIGARH

PATIALA

BATHINDA

HOSHIARPUR

BARSAR

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CHAMBA

MANDI

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**EDUC@TION**  
the best you can be



*Our Motto Right Service Right Means*

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## HOTEL MANAGEMENT & CULINARY INSTITUTE

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